



PUMPKIN RAVIOLI
with
SAGE BROWN BUTTER

Trefethen

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INGREDIENTS

- 2 sage sprigs, divided
- ½ cup butter
- 3 Tbsp Trefethen extra virgin olive oil, divided
- 1 ¼ cups canned pumpkin
- ¾ cup Parmigiano-Reggiano, grated
- 2 Tbsp fresh lemon juice
- ½ tsp kosher salt
- 1 package wonton wrappers, about 48
- 1 egg, lightly beaten

TREFETHEN WINE PAIRING

Katie's Acre Chardonnay: Exquisite aromas of citrus and stone fruit with beautiful minerality. Fruit notes follow on the palate, with integrated flavors of apple blossom, honeysuckle and brioche to round out the profile.

PROCEDURE

1. Finely chop leaves from 1 sage sprig to equal about 1 Tbsp. Combine chopped sage and butter in a medium-sized skillet over medium heat and cook until butter is lightly browned and fragrant, 4-5 minutes. Remove half of butter-sage mixture from skillet and combine with 2 Tbsp olive oil in a small bowl and set aside.
2. Remove skillet from heat and add pumpkin, grated cheese, lemon juice, and salt to skillet. Stir to combine.
3. Place 8 wonton wrappers on a cutting board and brush outside edges with beaten egg. Place 1 rounded Tbsp of pumpkin filling in center of each wrapper, leaving a 1/2-inch border around the edge. Place a second wrapper on top, pressing the edges together to seal. Press gently on filling to spread evenly. Move ravioli to a tray and cover with plastic wrap. Repeat procedure with remaining wrappers, beaten egg, and pumpkin mixture.
4. Remove leaves from remaining sage sprig. Heat remaining 1 Tbsp olive oil in a small skillet over medium-high heat. Add sage leaves and cook until crispy, 2 -3 seconds. Remove from skillet and set aside.
5. Bring a large pot of salted water to a boil and add half the raviolis to pot, one at a time. Cook until tender, 1-2 minutes. Remove from pot with a slotted spoon to drain excess water.
6. Transfer cooked ravioli directly to plate, repeating procedure with remaining ravioli and dividing evenly amongst 4 plates. Drizzle with reserved brown butter and olive oil mixture. Garnish servings with crispy sage leaves. Enjoy!